

Price List

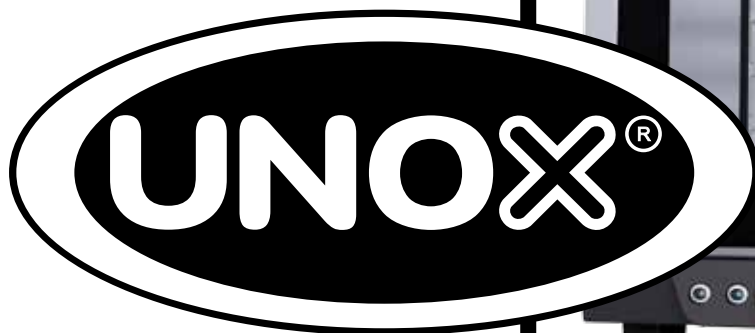
From: 04-2012

ChefTop™

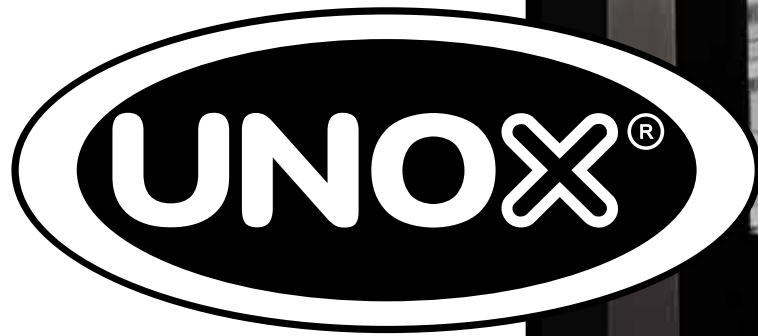


ESERIES

ChefLux™



chefTop™



Features

■ Standard □ Optional – Not available



COOKING MODES

Convection cooking 30 °C - 260 °C	■	■	■
Mixed steam and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■	■
Mixed humidity and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■	■
Steaming 48 °C - 130°C with STEAM.Maxi™ technology 100%	■	■	■
Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%	■	■	■
Maximum pre-heating temperature 280 °C	■	■	■
Core probe	■	■	■
Delta T cooking with core probe	■	■	■
MULTI.Point core probe	□	■	■
SOUS-VIDE core probe	□	□	□
MULTI.Time : technology to manage up to 9 timers to bake at the same time different products	■	■	■

AIR DISTRIBUTION IN THE COOKING CHAMBER

AIR.Maxi™ technology: multiple fans with reversing gear	■	■	■
AIR.Maxi™ technology: 6 air speeds, programmable	■	■	■
AIR.Maxi™ technology: 1 semi static cooking mode, programmable	■	■	■
AIR.Maxi™ technology: pause function	■	■	■

CLIMA MANAGEMENT IN THE COOKING CHAMBER

DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user	■	■	■
DRY.Maxi™ technology: cooking with humidity extraction 30 °C - 260 °C	■	■	■
STEAM.Maxi™ technology: steaming 48 °C - 130 °C	■	■	■
STEAM.Maxi™ technology: combination of moist air and dry air 48 °C - 260 °C	■	■	■
ADAPTIVE.Clima technology: cavity humidity measurement and regulation	■	■	■
ADAPTIVE.Clima technology: repeatability of the cooking process through the memorization of the real cooking process	■	■	■
ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory	■	■	■

COOKING COLUMNS WITH **MAXI.Link** TECHNOLOGY

MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single ChefTouch control panel	■	■	■
MAXI.Link technology with EFFICIENT.Power : power requirement reduced on MAXI.Link columns	■	■	■

THERMAL INSULATION AND SAFETY

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■	■	■
Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening	■	■	■
Protek.SAFE™ technology: electrical power absorption related to the real needs	■	■	–
Protek.SAFE™ technology: gas power absorption related to the real needs	–	–	■

HIGH PERFORMANCE ATMOSPHERIC BURNER

Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	–	–	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	–	–	■

AUTOMATIC CLEANING

Rotor.KLEAN™ : 4 automatic and 2 semi-automatic washing programs	■	■	■
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PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door)	■	■	■
Reversible door, even after the installation (not for 20 GN 2/I and 20 GN 1/I models)	■	■	■
Door docking positions at 60°-120°-180°	■	■	■

AUXILIARIES FUNCTIONS

99 cooking programs memory, each one made of 9 cooking steps	■	■	■
Possibility to assign a name to the stored programs	■	■	■
Preheating temperature up to 280 °C settable by the user	■	■	■
Visualization of the residual cooking time (when cooking not using the core probe)	■	■	■
Holding cooking mode «HOLD»	■	■	■
Continuous functioning «INF»	■	■	■
Visualization of the set and real values of time, core probe temperature, cavity temperature and humidity	■	■	■
«COOL» function for rapid cavity cooling	■	■	■
Temperature unit settable in °C or °F	■	■	■

TECHNICAL DETAILS

Rounded stainless steel AISI 304 cavity for hygiene and easy of cleaning	■	■	■
Cavity lighting through external LED lights	■	■	■
Steam proof sealed ChefTouch control panel	■	■	■
High-durability carbon fibre door lock	■	■	■
Door drip pan with continuous drainage, even when the door is open	■	■	■
High capacity appliance drip pan connectable to appliance drain	■	■	■
Light weight – heavy duty structure using innovative materials	■	■	■
Proximity door contact switch	■	■	■
2-stage safety door lock	□	□	□
Autodiagnosis system for problems or brake down	■	■	■
Safety temperature switch	■	■	■
Openable internal glass to simplify the door cleaning	■	■	■
Stainless steel C-shaped rack rails with notched recesses for easy loading	■	■	■

20 GN 2/I Combi ovens



power



gas



20 GN 2/I	XVC 4005 EP	XVC 4015 EG
Pitch	66 mm	66 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N
Electrical power	47 kW	9 kW
Max. gas rated power	-	35 kW / 30100 kcal/h
Dimensions WxDxH (mm)	866x1237x1863	866x1237x2071
Weight	190 kg	220 kg
PRICE	16 000,00 €	18 500,00 €



20 GN 2/I	XVC 4005 EPL (Left-to-right door opening)	XVC 4015 EGL (Left-to-right door opening)
Pitch	66 mm	66 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N
Electrical power	47 kW	9 kW
Max. gas rated power	-	35 kW / 30100 kcal/h
Dimensions WxDxH (mm)	866x1237x1863	866x1237x2071
Weight	190 kg	220 kg
PRICE	16 300,00 €	18 800,00 €



Trolley included.

Customized Trolley: The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**

20 GN 2/I Complementary equipments & Accessories

See page 19: UNOX.Care Program

External core probe SOUS-VIDE

The kit contains 1 core probe.



Art.: XC 249

158,00 €

Buzzer kit

It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.



Art.: XC 706

60,00 €

Safety double door opening kit



Art.: XC 720

24,00 €

UNOX.Link

USB interface with **OVEX.Net 3.0** software



Art.: XC 237

330,00 €

UNOX.Link

USB interface with **OVEX.Net 3.0** software and Oven Internet Connection



Art.: XC 238

380,00 €

Shower kit



Art.: XC 208

126,00 €

Hood with steam condenser

(Only for electric ovens)



Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 200 W - Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h - Max. air flow: 750 m³/h
Dimensions: 868x1295x297 WxDxH mm

Art.: XC 628

2 270,00 €

Trolley

Capacity: 20 GN 2/I
Pitch: 66 mm
Dimensions: 733x783x1691 WxDxH mm



Art.: XCV 4001

1 680,00 €

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request.
Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**

Mobile plate trolley

Capacity: 104 dishes
Max. Dishes diameter: 310 mm
Min. Dishes diameter: 210 mm
Dimensions: 733x774x1691 WxDxH mm



Art.: XCP 4000

2 480,00 €

Thermocover

For models: XCV 4001/ XCP 4000



Art.: XCP 140

970,00 €

HoldingCover

For models: XCV 4001/ XCP 4000



Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 2,2 kW
Temperature: 70 °C

Art.: XCP 145

1 620,00 €

GN 2/I Combi ovens



power



gas



10 GN 2/I	XVC 2005 EP	XVC 2015 EG
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N
Electrical power	28 kW	4,9 kW
Max. gas rated power	-	20,5 kW / 17700 kcal/h
Dimensions WxDxH (mm)	860x1135x1217	860x1135x1425
Weight	165 kg	185 kg
PRICE	9 100,00 €	10 600,00 €

Left-to-right door opening: XVC 2005 EPL/ XVC 2015 EGL - Additional price 220,00 €



6 GN 2/I	XVC 1205 EP	XVC 1215 EG
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	18,5 kW	3,3 kW
Max. gas rated power	-	18,4 kW / 15500 kcal/h
Dimensions WxDxH (mm)	860x1135x897	860x1135x1105
Weight	150 kg	170 kg
PRICE	7 550,00 €	8 650,00 €

Left-to-right door opening: XVC 1205 EPL/ XVC 1215 EGL - Additional price 220,00 €

GN 2/1 Complementary equipments & Accessories

See page 19: UNOX.Care Program

 <p>Hood with steam condenser (Only for electric ovens) Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz Electrical power: 200 W - Exhaust chimney diameter: 121 mm Min. air flow: 550 m³/h - Max. air flow: 750 m³/h Dimensions: 868x1295x297 WxDxH mm</p> <p>Art.: XC 628 2 270,00 €</p>	 <p>Polla cabinet (Include motorized valve, fat-collection tank and fittings) Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz Electrical power: 0,19 kW Dimensions: 860x1077x676 WxDxH mm Weight: 32 Kg</p> <p>Art.: XR 279 2 160,00 €</p>
 <p>Feet kit 150 mm For floor positioning. Complete kit composed by 4 adjustable feet.</p> <p>Art.: XR 608 108,00 €</p>	 <p>Basket For models: XVC 2005EP/ 2015EG Capacity: 10 GN 2/1 Pitch: 78 mm Dimensions: 622x674x865 WxDxH mm</p> <p>Art.: XTV 200I 860,00 €</p>
 <p>Stacking kit Includes all parts and connections for stacking two ovens For model XVC 1205EP</p> <p>Art.: XC 755 340,00 €</p>	 <p>Basket For models: XVC 1205EP/ 1215EG Capacity: 6 GN 2/1 Pitch: 78 mm Dimensions: 622x674x545 WxDxH mm</p> <p>Art.: XTV 120I 730,00 €</p>
 <p>External core probe SOUS-VIDE The kit contains 1 core probe.</p> <p>Art.: XC 249 158,00 €</p>	 <p>Trolley for basket For models: XTV 200I/ 120I Dimensions: 647x855x923 WxDxH mm Weight: 32 Kg</p> <p>Art.: XR 965 1 000,00 €</p>
 <p>Buzzer kit It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.</p> <p>Art.: XC 706 60,00 €</p>	 <p>Trolley coupling kit Required article with the purchase of XR 965. The kit is made of a coupling system to attach trolley with XR 278/ XR 279/ XR 458</p> <p>Art.: XR 958 108,00 €</p>
 <p>Safety double door opening kit</p> <p>Art.: XC 720 24,00 €</p>	 <p>Neutral cabinet Capacity: 7 GN 2/1 Pitch: 57 mm Dimensions: 860x995x676 WxDxH mm Weight: 30 kg</p> <p>Art.: XR 278 1 620,00 €</p>
 <p>UNOX.Link USB interface with OVEX.Net 3.0 software</p> <p>Art.: XC 237 330,00 €</p>	 <p>Open stand Dimensions: 842x864x692 WxDxH mm Weight: 12 Kg</p> <p>Art.: XR 458 520,00 €</p>
 <p>UNOX.Link USB interface with OVEX.Net 3.0 software and Oven Internet Connection</p> <p>Art.: XC 238 380,00 €</p>	 <p>Lateral support for stand (For XR 458) Capacity: 7 GN 2/1 Pitch: 60 mm Weight: 4 Kg</p> <p>Art.: XR 757 160,00 €</p>
 <p>Shower kit</p> <p>Art.: XC 208 126,00 €</p>	 <p>Kit tank holder (For model: XR 458)</p> <p>Art.: XR 687 130,00 €</p> <p>Wheels kit with safety chains For models: XR 278/ XR 458 4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake.</p> <p>Art.: XR 622 220,00 €</p> <p>Wheels kit with safety chains For models: XVC 2005EP/ 2015EG/ 1205EP/ 1215EG 4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake.</p> <p>Art.: XR 624 220,00 €</p>

20 GN I/I Combi ovens



20 GN I/I	XVC 1005 EP	XVC 1015 EG
Pitch	66 mm	66 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	29,7 kW	1,7 kW
Max. gas rated power	-	35 kW / 30100 kcal/h
Dimensions WxDxH (mm)	866x997x1863	866x997x2071
Weight	177 kg	200 kg
PRICE	11 500,00 €	13 100,00 €



20 GN I/I	XVC 1005 EPL (Left-to-right door opening)	XVC 1015 EGL (Left-to-right door opening)
Pitch	66 mm	66 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	29,7 kW	1,7 kW
Max. gas rated power	-	35 kW / 30100 kcal/h
Dimensions WxDxH (mm)	866x997x1863	866x997x2071
Weight	177 kg	200 kg
PRICE	11 800,00 €	13 400,00 €

Trolley included.

Customized Trolley: The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: 100,00 €



20 GN I/I	XVC 905 EP	XVC 915 EG
Pitch	66 mm	66 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	29,7 kW	1,7 kW
Max. gas rated power	-	35 kW / 30100 kcal/h
Dimensions WxDxH (mm)	866x997x1863	866x997x2071
Weight	183 kg	206 kg
PRICE	9 850,00 €	11 550,00 €



20 GN I/I	XVC 905 EPL (Left-to-right door opening)	XVC 915 EGL (Left-to-right door opening)
Pitch	66 mm	66 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	29,7 kW	1,7 kW
Max. gas rated power	-	35 kW / 30100 kcal/h
Dimensions WxDxH (mm)	866x997x1863	866x997x2071
Weight	183 kg	206 kg
PRICE	10 150,00 €	11 850,00 €

Lateral support in the cavity of the oven.

20 GN I/I Complementary equipments & Accessories

See page 19: UNOX.Care Program



External core probe SOUS-VIDE
The kit contains 1 core probe.

Art.: XC 249 **158,00 €**



Buzzer kit
It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.

Art.: XC 706 **60,00 €**



Safety double door opening kit

Art.: XC 720 **24,00 €**



UNOX.Link
USB interface with **OVEX.Net 3.0** software

Art.: XC 237 **330,00 €**



UNOX.Link
USB interface with **OVEX.Net 3.0** software and Oven Internet Connection

Art.: XC 238 **380,00 €**



Shower kit

Art.: XC 208 **126,00 €**



Hood with steam condenser (Only for electric ovens)
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 200 W - Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h - Max. air flow: 750 m³/h
Dimensions: 868x1060x297 WxDxH mm

Art.: XC 518 **2 160,00 €**



Trolley
For models: XVC 1005EP/ 1005EPL/ 1015EG/ 1015EGL
Capacity: 20 GN I/I - Pitch: 66 mm
Dimensions: 743x564x1700 WxDxH mm
Weight: 25 Kg

Art.: XCV 1001 **1 480,00 €**

Customized Trolley
The capacity and pitch of the trolley can be manufactured on specific request.
Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



Mobile plate trolley
For models: XVC 1005EP/ 1005EPL/ 1015EG/ 1015EGL
Capacity: 54 dishes
Max. Dishes diameter: 310 mm
Min. Dishes diameter: 210 mm
Dimensions: 730x555x1716 WxDxH mm
Weight: 25 Kg

Art.: XCP 1000 **1 980,00 €**



Thermocover
For models: XCV 1001/ XCP 1000

Art.: XCP 130 **650,00 €**



HoldingCover
For models: XCV 1001/ XCP 1000
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 2 kW
Temperature: 70 °C

Art.: XCP 135 **1 300,00 €**

GN I/I Combi ovens



10 GN I/I	XVC 705 E	XVC 705 EP	XVC 715 EG
Pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	230 V ~ 1N
Electrical power	11,9 kW	18,7 kW	0,7 kW
Max. gas rated power	-	-	19,5 kW / 16765 Kcal/h
Dimensions WxDxH (mm)	750x773x1042	750x773x1042	750x773x1254
Weight	86 kg	86 kg	100 kg
PRICE	5 800,00 €	6 800,00 €	7 450,00 €

Left-to-right door opening: XVC 705 EL/ XVC 705 EPL/ XVC 715 EGL - Additional price 220,00 €



7 GN I/I	XVC 505 E	XVC 505 EP	XVC 515 EG
Pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N	400 V ~ 3N	230 V ~ 1N
Electrical power	8,2 kW	11,9 kW	0,7 kW
Max. gas rated power	-	-	16,8 kW / 14445 Kcal/h
Dimensions WxDxH (mm)	750x773x895	750x773x895	750x773x1107
Weight	79 kg	79 kg	93 kg
PRICE	4 650,00 €	5 250,00 €	5 900,00 €

Left-to-right door opening: XVC 505 EL/ XVC 505 EPL/ XVC 515 EGL - Additional price 220,00 €



5 GN I/I	XVC 305 E	XVC 305 EP	XVC 315 EG
Pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N	230 V ~ 1N / 400 V ~ 3N	230 V ~ 1N
Electrical power	3 / 6 kW	9,4 kW	0,4 kW
Max. gas rated power	-	-	11,7 kW / 10060 Kcal/h
Dimensions WxDxH (mm)	750x773x707	750x773x707	750x773x918
Weight	62 kg	62 kg	76 kg
PRICE	3 550,00 €	4 050,00 €	4 850,00 €

Left-to-right door opening: XVC 305 EL/ XVC 305 EPL/ XVC 315 EGL - Additional price 220,00 €
















3 GN I/I	XVC 105 E	XVC 105 EP
Pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N / 400 V ~ 3N
Electrical power	3,6 kW	5,1 kW
Max. gas rated power	-	-
Dimensions WxDxH (mm)	750x762x572	750x762x572
Weight	48 kg	48 kg
PRICE	2 600,00 €	3 000,00 €

GN I/I Complementary equipments & Accessories


See page 19: UNOX.Care Program

	SlowTop Capacity: 7 GN I/I - Pitch: 70 mm - Voltage: 230 V~ 1N Frequency: 50 / 60 Hz - Electrical power: 3,2 kW Max. temperature: 180 °C Dimensions: 750x792x961 WxDxH mm - Weight: 63 kg Art.: XVL 585 2 810,00 €
	SlowTop Capacity: 5 GN I/I - Pitch: 67 mm - Voltage: 230 V~ 1N Frequency: 50 / 60 Hz - Electrical power: 3,2 kW Max. temperature: 180 °C Dimensions: 750x792x773 WxDxH mm - Weight: 53 kg Art.: XVL 385 2 260,00 €
	Hood with steam condenser (Only for electric ovens) Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz Electrical power: 200 W - Exhaust chimney diameter: 121 mm Min. air flow: 550 m³/h - Max. air flow: 750 m³/h Dimensions: 750x825x272 WxDxH mm Art.: XC 318 1 390,00 €
	Pump kit to connect the oven with the water tank (XC 655) if the oven is not connected to the water supply. Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Electrical power: 16 W Art.: XC 665 106,00 €
	Kit for complementary equipments water connection Dimensions: 3 m Art.: XC 618 38,00 €
	Water tank for ovens with pump Art.: XC 655 86,00 €
	Stacking kit Includes all parts and connections for stacking two ovens Art.: XC 757 340,00 €
	External core probe SOUS-VIDE The kit contains 1 core probe. Art.: XC 249 158,00 €
	MULTI.Point core probe The kit contains 1 core probe. Art.: XC 255 230,00 €
	Buzzer kit (It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.) Art.: XC 706 60,00 €
	Safety double door opening kit Art.: XC 720 24,00 €
	UNOX.Link USB interface with OVEX.Net 3.0 software Art.: XC 237 330,00 €
	UNOX.Link USB interface with OVEX.Net 3.0 software and Oven Internet Connection Art.: XC 238 380,00 €
	Shower kit Art.: XC 208 126,00 €


	Blast chiller Capacity: 5 GN I/I - Pitch: 67 mm - Voltage: 230 V~ 1N Frequency: 50 / 60 Hz - Electrical power: 1,5 kW Min. temperature: -35 °C - Dimensions: 750x812x975 WxDxH mm Weight: 98 kg Art.: XK 315 3 300,00 €
	Neutral cabinet Capacity: 7 GN I/I - Pitch: 57 mm Dimensions: 750x656x676 WxDxH mm Weight: 18 kg Art.: XR 218 1 300,00 €
	Potto cabinet (Include motorized valve, fat-collection tank and fittings) Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz Electrical power: 0,19 kW Dimensions: 750x737x676 WxDxH mm - Weight: 20 Kg Art.: XR 219 1 840,00 €
	Basket For models: XVC 705E/ 705EP/ 715EG Capacity: 9 GN I/I - Pitch: 67 mm Dimensions: 568x361x693 WxDxH mm - Weight: 7 kg Art.: XTV 709 720,00 €
	Basket For models: XVC 505E/ 505EP/ 515EG Capacity: 6 GN I/I - Pitch: 76 mm Dimensions: 568x361x546 WxDxH mm - Weight: 5 kg Art.: XTV 506 690,00 €
	Trolley for basket For models: XTV 709/ 506 Dimensions: 605x700x923 WxDxH mm - Weight: 27 Kg Art.: XR 945 830,00 €
	Trolley coupling kit Required article with the purchase of XR 945. The kit is made of a coupling system to attach trolley with XR 218/ XR 219/ XR 118 Art.: XR 957 108,00 €
	Feet kit 150 mm For floor positioning. Complete kit composed by 4 adjustable feet. Art.: XR 608 108,00 €
	Low open stand Dimensions: 732x546x208 WxDxH mm - Weight: 5 Kg Art.: XR 108 300,00 €
	Intermediate open stand Dimensions: 732x546x434 WxDxH mm - Weight: 9 Kg Art.: XR 158 330,00 €
	High open stand Dimensions: 732x546x692 WxDxH mm - Weight: 10 Kg Art.: XR 118 360,00 €
	Lateral support - kit for stand For model: XR 118 Capacity: 7 GN I/I - Pitch: 60 mm - Weight: 2 Kg Art.: XR 717 106,00 €
	Kit tank holder For model: XR 118 Art.: XR 667 110,00 €
	Wheels kit with safety chains For models: XK 315/ XR 218/ XR 108/ XR 158/ XR 118 4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. Art.: XR 622 220,00 €
	Wheels kit with safety chains For models: XVC (10, 7, 5, 3 GN I/I)/ XVL 585/ XVL 385 4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. Art.: XR 624 220,00 €

GN 2/3 Combi ovens



	5 GN 2/3	XVC 205 E
	Pitch	67 mm
	Frequency	50 / 60 Hz
	Voltage	230 V ~ 1N / 400 V ~ 3N
	Electrical power	5,1 kW / 3,4 kW
	Max. gas rated power	-
	Dimensions WxDxH (mm)	574x773x707
	Weight	48 kg
	PRICE	2 900,00 €

Left-to-right door opening: XVC 205 EL - Additional price 220,00 €

	3 GN 2/3	XVC 055 E
	Pitch	67 mm
	Frequency	50 / 60 Hz
	Voltage	230 V ~ 1N
	Electrical power	3,4 kW
	Max. gas rated power	-
	Dimensions WxDxH (mm)	574x762x572
	Weight	41 kg
	PRICE	2 300,00 €

GN 2/3 Accessories

See page 19: UNOX.Care Program



External core probe SOUS-VIDE
The kit contains 1 core probe.

Art.: XC 249

158,00 €



MULTI.Point core probe
The kit contains 1 core probe.

Art.: XC 255

230,00 €



Buzzer kit
(It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.)

Art.: XC 706

60,00 €



UNOX.Link
USB interface with **OVEX.Net 3.0** software

Art.: XC 237

330,00 €



UNOX.Link
USB interface with **OVEX.Net 3.0** software and Oven Internet Connection

Art.: XC 238

380,00 €



Shower kit

Art.: XC 208

126,00 €



Stacking kit
Includes all parts and connections for stacking two ovens

Art.: XC 756

340,00 €



Steam condenser
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Dimensions: 380x212x217 WxDxH mm

Art.: XC 118

410,00 €



Pump kit to connect the oven with the water tank (**XC 655**) if the oven is not connected to the water supply.
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 16 W

Art.: XC 665

106,00 €



Kit for complementary equipments water connection
Dimensions: 3 m

Art.: XC 618

38,00 €

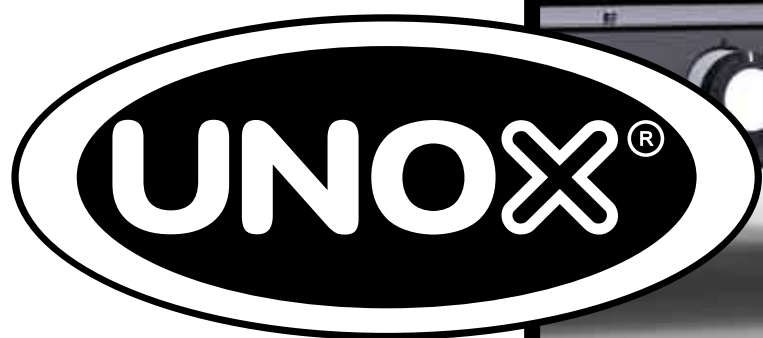


Water tank for ovens with pump

Art.: XC 655

86,00 €

ChefLux™



Features

■ Standard □ Optional – Not available

COOKING MODES

Convection cooking 30 °C - 260 °C	■
Convection cooking + Humidity 48 °C - 260 °C	■
Maximum pre-heating temperature 260 °C	■

AIR DISTRIBUTION IN THE COOKING CHAMBER

AIR.Plus technology: multiple fans with reversing gear	■
AIR.Plus technology: dual fan speeds	■

CLIMA MANAGEMENT IN THE COOKING CHAMBER

DRY.Plus technology: rapid humidity extraction	■
STEAM.Plus technology: manual humidity activation	■

AUXILIARIES FUNCTIONS

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■
Visualisation of the residual cooking time	■
Continuous functioning «INF»	■

PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer	■
Reversible door, even after the installation	■
Door docking positions at 60°-120°-180°	■

TECHNICAL DETAILS

Rounded stainless steel AISI 304 cavity for hygiene and ease of cleaning	■
Cavity lighting through long-life halogen lights	■
High-durability carbon fibre door lock	■
Openable internal glass to simplify the door cleaning	■
Stainless steel C-shaped rack rails	■
Light weight – heavy duty structure using innovative materials	■
Safety temperature switch	■

GN I/I Ovens



12 GN I/I	XV 893
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	15,8 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	860x900x1250
Weight	112 kg
PRICE	4 200,00 €



7 GN I/I	XV 593
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	10,5 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	860x900x930
Weight	80 kg
PRICE	2 900,00 €

GN I/I Accessories



Neutral cabinet

Capacity: 7 GN I/I
Pitch: 57 mm
Dimensions: 860x772x675 WxDxH mm
Weight: 25 Kg

Art.: XR 260

1 520,00 €



Open stand

Dimensions: 842x665x692 WxDxH mm
Weight: 11 Kg

Art.: XR 168

410,00 €



Lateral support - kit for stand

For model: XR 168
Capacity: 7 GN I/I
Pitch: 60 mm
Weight: 3 Kg

Art.: XR 727

116,00 €



Wheels kit with safety chains

For models: XR 260/ XR 168
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.

Art.: XR 622

220,00 €



Wheels kit with safety chains

For models: XV 893/ XV 593
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.

Art.: XR 624

220,00 €



Shower kit

Art.: XC 202

126,00 €

Cooking Essentials GN 1/1



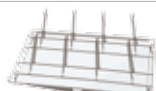
FAKIROTTM
Ribbed-flat aluminium plate (530x335)
h..... 12 mm

Art.: TG 875 110,00 €



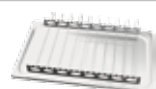
No-Fry
Stainless steel grid for french fries
h..... 40 mm

Art.: GRP 815 64,00 €



Pollo
GN 1/1 stainless steel grid to grill 8 chickens
h..... 168 mm

Art.: GRP 825 110,00 €



Spido
GN 1/1 stainless steel pan for 10 skewers

Art.: TG 865 90,00 €



G grill
Teflon-coated aluminium pan

Art.: TG 885 110,00 €



FAKIROTTM Grill
Ribbed-flat Teflon-coated aluminium plate (530x335)
h..... 12 mm

Art.: TG 870 152,00 €



Pan-Fry
Enamelled coated pan
h..... 20 mm

Art.: TG 905 42,00 €



Black.Bake
Perforated Teflon-coated aluminium pan

Art.: TG 890 52,00 €



Black.20
Teflon-coated stainless steel pan
h..... 20 mm

Art.: TG 895 69,00 €



Black.40
Teflon-coated stainless steel pan
h..... 40 mm

Art.: TG 900 70,00 €

Pans & Grids GN 1/1



Stainless steel pan
h..... 20 mm

Art.: TG 805 34,00 €



Stainless steel pan
h..... 40 mm

Art.: TG 815 40,00 €



Stainless steel pan
h..... 65 mm

Art.: TG 825 44,00 €



Perforated stainless steel pan
h..... 20 mm

Art.: TG 810 36,00 €



Perforated stainless steel pan
h..... 40 mm

Art.: TG 820 38,00 €



Perforated stainless steel pan
h..... 65 mm

Art.: TG 830 40,00 €



Flat Stainless Steel grid

Art.: GRP 806 26,00 €

Cooking Essentials GN 2/3



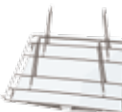
Pizza
Aluminium plate

Art.: TG 715 66,00 €



No-Fry
GN 2/3 Stainless Steel grid for French Fries

Art.: GRP 710 50,00 €



Pollo
GN 2/3 stainless steel grid to grill 4 chickens
h..... 163 mm

Art.: GRP 715 94,00 €



G grill
Teflon-coated aluminium pan
h..... 20 mm

Art.: TG 720 94,00 €



Pan-Fry
Enamelled coated pan
h..... 30 mm

Art.: TG 735 36,00 €



Black.Bake
Perforated Teflon-coated aluminium pan
h..... 15 mm

Art.: TG 730 45,00 €

Pans & Grids GN 2/3



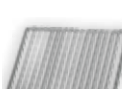
Stainless steel pan
h..... 40 mm

Art.: TG 705 28,00 €



Perforated stainless Steel pan
h..... 40 mm

Art.: TG 710 32,00 €



Flat stainless steel grid

Art.: GRP 705 20,00 €

UNOX.Care Program

UNOX.Pure-RO (Reverse osmosis kit with pump)



UNOX.Pure-RO

The reverse osmosis filtering system XC235 reduce to zero the carbonate hardness of water, thus avoiding any scale deposits inside the oven.

The **UNOX.Pure-RO** Reverse Osmosis filters any metal ions such as lead and copper and solid particles.

UNOX.Pure-RO has a built in pump that can compensate for lack of pressure in the water supply

(Two pieces required for models XVC 4005EP/ 4005EPL/ 4015EG/ 4015EGL)

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

Electrical power: 220 W

Dimensions: 542x198x449 WxDxH mm - Weight: 16 Kg

Art.: XC 235

800,00 €

UNOX.Pure (Filtering system)



UNOX.Pure

The filtering system XC215 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.

The **UNOX** oven **ChefTouch** monitors the water consumption and inform the user for the need to cartridge replacement.

Art.: XC 215

240,00 €



Refill **UNOX.Pure** filtering system

Art.: XC 216

165,00 €

Cleaning



UNOX.Det&Rinse

For **Rotor.KLEAN™**

Box 2 Tanks x 5 L

Art.: DB 1011A0

50,00 €



Detergent for non-automatically cleaning

Box 6 x 2 L

Pallet (44 box) Unit price: 92,00 €

Art.: SL 1135A0

104,00 €